

# EASY TART CRUST

2 cups all purpose flour  
1 teaspoon coarse kosher salt  
3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into 1/2-inch cubes  
3 tablespoons (or more) ice water  
2 tablespoons chilled whipping cream

Blend flour and salt in processor. Add butter; using on/off turns, cut in until mixture resembles coarse meal. Add 3 tablespoons ice water and cream. Process just until moist clumps form, adding more ice water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; chill 1 hour. (Can be made 2 days ahead. Keep chilled. Soften slightly at room temperature before rolling out.)

Makes 1 crostata crust or enough dough for [raisin tartlets](#).

Bon Appétit  
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